

boston  
ferments presents the

# 2014 boston fermentation festival

[www.bostonferments.com](http://www.bostonferments.com)

sept 27 . 10-4 . free admission . kindly hosted  
by the Egleston Farmers Market & sponsored by



## schedule of fermenting events!

### fermentation authors book-signing schedule

- 10-11 Alex Lewin of Real Food Fermentation
- 11-12 Mary G. Brackett of Heal Your Gut Cookbook
- 12-1 Sandor Katz of The Art of Fermentation
- 1-2 John Durant of The Paleo Manifesto
- 2-3 Leda Scheintaub of Cultured Foods for Your Kitchen

### speaker series

fermenting practitioner series (downstairs)	10:15 local cheese experts panel	11:00 David Klingenberg	12:00 Dan Rosenberg	1:00 Alex Lewin & Mary G Brackett	2:00 Maggie Campbell	fermentation theory series (upstairs)	10:15 Ken Albala	11:00 Daniela Connelly & Laura Wolfer	12:00 John Durant	1:00 Geoff Lukas	2:00 "Brined": the Real Pickles Pickle-Off Reality Show & Festival Raffle	3:00 Sandor Katz
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### fermenting exhibitors & vendors

AO Biome	Bantam Cider	Gracie's Garden	Green River Ambrosia	Hosta Hill	Katalyst Kombucha	Mass Department of Agricultural Resources	Mystic Brewery	Ogusky Ceramics	Real Pickles	The Grey Barn Farm	Urban Farm Fermentory
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"Brined", Boston Ferments' Pickle-Off Reality Show 2-3pm . kraut mob, culture petting zoo & mother sharing table all day long!

raffle to support this \*free\* festival! items include.....

- signed copy of "The Art of Fermentation"
- fermentation crock by Ogusky Ceramics-
- gift cards from local restaurants
- Urban Farm Ferm. tour & tasting
- massage & shiatsu gift certif.s
- deliveries from Boston Organics

afterparty . 4-7pm . endless pizza [gluten-free avail.] . \$15  
Bella Luna Restaurant (at the Brewery)